**Recipe – Class 21 – Children**

**Peppermint Creams**

Ingredients

50g butter or margarine

2 tablespoons of milk

400g Icing sugar

Peppermint essence to taste

100g melted chocolate to decorate

Method

Step 1

With help from an adult - Melt the margarine and heat the milk, do not boil

Step 2

Add peppermint essence and sieved icing sugar, mix well. Knead on a surface sprinkled with icing sugar

Step 3

Roll into a cylinder and cut into slices **OR** roll out and cut into rounds

Step 4

Put in the fridge to set

Step 5

Dip one side of each sweet in melted chocolate and lay on greaseproof paper or cling film to set. Display 7 on a plate covered in cling film.

**Recipe – Class 25**

**Pear Tart**

This dessert was served at an Elizabeth II hosted dinner at Buckingham Palace in 2005 as part of the Olympic bid.

Ingredients

400g/14oz sweet shortcrust pastry (can be homemade or shop bought – see below)

1 egg, beaten

For the filling

4 ripe pears, peeled, cored and cut into thin wedges

2 lemons, juice only

75g/2.5oz softened butter

75g.2.5oz golden caster sugar

75g/2.5oz ground almonds

1 egg yolk

2 tbsp pear liqueur or brandy

3 tbsp apricot jam

Method

1. Preheat the oven to 180C / 160 Fan / Gas 4
2. Line a 23cm / 9in loose-bottomed tart tin with the pastry, cover with a sheet of greaseproof paper and fill with baking beans. Bake for 15mins, then remove the beans and paper, brush the pastry with beaten egg and bake for a further 10mins. Set aside to cool.
3. To make the filling, toss the pears in the lemon juice to stop them going brown. Beat together the butter, sugar, ground almonds, egg yolk and pear liqueur (or brandy if using) until smooth. Spoon into the pastry case and spread out to an even layer. Arrange the pears in overlapping rings, starting from the outside edge of the tart and working inwards.
4. Bake for 30mins and then set aside to cool. As the tart cools, heat the jam in a small saucepan until loosened, then pass it through a sieve into a bowl
5. Carefully remove the tart from the tin and brush the top generously with the jam. Leave to cool.
6. Serve the whole tart as your exhibit (on a serving plate not in the tin!)

**TIP – 400g of Sweet Shortcrust Pastry can be made with**

225g / 8oz plain flour

Pinch salt

120g / 4.5oz fridge cold butter cut into small cubes

2 tbsp icing sugar

1 egg, beaten with 2tsp very cold water